

CHELAN-DOUGLAS HEALTH DISTRICT

200 Valley Mall Parkway, East Wenatchee, WA 98802

Personal Health: 509/886-6400 • FAX 886-6478 Environmental Health: 509/886-6450 • FAX 886-6449 Mail: P.O.Box429, Wenatchee, WA 98807-0429

TEMPORARY FOOD SERVICE ESTABLISHMENT PERMIT APPLICATION

This application includes only those "food service establishments" that operate at a fixed location for 21 or less consecutive days in conjunction with a single event or celebration.

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FOOD SERVICE NAME			
	any individual, partnership, corporation, association, o		
PERSON IN CHARGE			
DAY PHONE #	NIGHT PHONE#		
MAILING ADDRESS	CITY	STATE	_ZIP
DATES OF EVENT	NAME OF EVENT		
LOCATION OF EVENT	CITY		
HOURS OF OPERATION			
MUST BE ATTACHED TO T	OUR ESTABLISHMENT OR LIS		
Fee classes, application, and penalty			
Event operating	g 1 to 3 consecutive days (TI) g 4 to 7 consecutive days (T4) g 8 to 21 consecutive days (T8)	\$15.0 \$60.0 \$120.	0

A \$30.00 penalty fee is charged for late applications.

Make checks payable to the Chelan Douglas Health District.

The application must be received by the Health District a minimum of two (2) full work* days prior to the scheduled event day(s). Postmark dates on applications are not acceptable. For example, an application must be received on or before Wednesday for an event scheduled on the following Saturday or Sunday.

Please submit your application as early as possible.

^{*}A "work day" is a day that Chelan-Douglas Health District is open for routine business. Usually Monday through Friday 8 a.m. to 5 p.m. and Tuesdays until 7 p.m. Closed some holidays.

Al	ALL INFORMATION REQUESTED MUST BE COMPLETE. Mark "N/A" if not applicable.	
1.	1. SOURCE OF WATER (name of system) SIZE OF WATER TANK	
2.	2. WHERE IS THE WATER HOLDING TANK FILLED? (address)	
3.	. SIZE OF WASTE WATER HOLDING TANK WHERE IS IT EMPTIED?	
4.	WILL YOU BE HEATING FOODS? HOW?	
	5. DO YOU HAVE A BBQ OR GRILL? HOW IS IT SEPARATED FROM THE PUBLIC?	
6.	6. WILL YOU BE HOT HOLDING FOODS? HOW?	
	. WILL YOU BE COLD HOLDING FOODS? HOW?	
	3. DO YOU HAVE A THERMOMETER TO TAKE TEMPERATURES OF THE FOOD?	
9.	. WHAT FOODS DO YOU COOL & REHEAT? WHERE?	
	0. WILL YOU BE RINSING/SOAKING ANY FOODS? IS THERE A SEPARATE SINK FOR THIS?	
11	1. DESCRIBE YOUR HAND WASH FACILITIES	
	2. DESCRIBE YOUR DISH WASH FACILITIES	
13	3. HOW IS HOT WATER SUPPLIED FOR DISH AND HAND WASHING?	
14	4. WHAT FOODS ARE PREPARED PRIOR TO THE DAY THEY ARE SERVED?	
15	5. WHAT FOODS ARE STORED AND/OR PREPARED AT A DIFFERENT LOCATION?	
16	6. WHERE ARE FOODS STORED AND/OR PREPARED AT A DIFFERENT LOCATION?	
17.	7. WHAT RESTROOM FACILITIES ARE AVAILABLE FOR EMPLOYEES?	
18.	8. HOW AND WHERE WILL YOU AND YOUR CUSTOMERS DISPOSE OF GARBAGE?	
19.	9. DID YOU REMEMBER TO ATTACH THE MENU OR LIST OF FOODS?	
	f and of this information changes, the owner/person in charge must notify the Health District at once. The sonly valid for the menu, preparation steps, dates, hours and sites described above and approved by this o	
	Reinspection fees will be charged when more than 15 red points are found or 15 or more repeated red points found in any one inspection.	are District.
Sig	ignedDate	